

INFORMATION LETTER

NATIONAL CANNERS ASSOCIATION

Not for
Publication

For Members
Only

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Canned Mushroom Hearings

The public hearing on proposals to amend the standards of identity and fill-of-container for canned mushrooms was in progress this week at the Federal Security Agency in Washington. The INFORMATION LETTER went to press earlier this week because of a threatened strike in the printer's bindery, and at the time the hearings had not been concluded.

Proposed Standards for Canned Corn Are Issued

The standards for canned corn proposed by the Administrator of the Federal Security Agency were printed in the April 12 issue of the *Federal Register*, pages 2060-2066. Although this proposal is similar in many respects to the original definitions and standards which were the subject of public hearings in March of last year, the final standards differ in certain respects. Every corn canner should give them careful study.

The proposals include standards of identity for canned sweet corn, prepared as whole kernel brine pack, whole kernel vacuum pack, cream style corn, fritter corn, ground corn, and evaporated corn. They include also standards of identity for canned field corn. The standards of quality cover all styles of canned corn. No fill-of-container standard is proposed for canned whole kernel corn, either brine pack or vacuum pack, because of lack of sufficient evidence in the record of the hearing. A standard of fill of container for other styles of corn is proposed.

The notice concludes with an announcement that 20 days is allowed for any interested person to file written exceptions to the proposed regulations.

This is not the final order establishing the regulation. However, unless exceptions bring about some change in the proposals, the final regulation will be the same as the proposed regulation. The order does not become effective until 90 days after the promulgation of the final order. The text of the proposal is reproduced on pages 148-150.

Prompt Return of Building Dedication Invitations Urged

A formal invitation to attend the ceremonies dedicating the new Washington headquarters of the National Canners Association on June 8 was sent out April 15 to each member firm. These are RSVP invitations, and the option of designating the individual who will represent the member firm is left with the firm. Each envelope contains a return card addressed to the Association, which should be filled out promptly and returned. This will show whether or not the firm can be represented at the ceremonies, and has space for the name and title of the firm's representative.

It is extremely important that these cards be filled out and returned with as little delay as possible. Plans are to print the names of all who will attend in a souvenir program for the occasion. The ceremonies will include a luncheon at the Mayflower Hotel, and the program will also contain the table locations of those in attendance. In order to obtain this information for purposes of program printing the cards should be returned to Association headquarters by May 8 at the latest.

In addition to the invitations to member-firms a number of individuals who will be in Washington on Association business for the Board, Administrative Council, State Secretaries, and certain of the N.C.A. committee meetings, will receive invitations. As has always been the practice, the Association will arrange accommodations and pay expenses of those here on such Association business, but obviously cannot do so for those coming only to attend the dedication ceremonies. Committees now scheduled to be called for meetings just preceding the ceremonies are Budget, Buildings, Labeling, and Washington Laboratories. (*Please turn to page 151*)

Quartermaster Simplifies Bidding Data for Suppliers

As an aid to persons and firms wishing to bid on Quartermaster Corps supplies, all invitations to bid hereafter issued by Quartermaster purchasing offices will contain not only references to end-item specifications covering the item, but also references to all auxiliary specifications applicable to the item, it was announced April 12 by the Office of The Quartermaster General.

Each invitation to bid will also contain current specification numbers, the dates on which the specifications were issued, and any specification amendments which apply to the item.

Heretofore, invitations to bid only contained reference to the end-item

specification. Sometimes the end-item specification included references to auxiliary specifications which may have been prepared by another service or branch. In such cases it was necessary for prospective bidders to obtain copies of the auxiliary specifications from other sources before they had sufficient information upon which to prepare their bids.

Under the new method, all Quartermaster installations which engage in procurement will be required to have on hand complete sets of end-item specifications as well as all referenced auxiliary specifications. The Quartermaster Corps believes that many small business firms which do not make a practice of maintaining specification libraries will be benefited as a result of the new policy.

STANDARDS

Text of Proposed FSA Standards for Canned Corn

Proposed Standards of Identity, Quality, and Fill of Container for Canned Corn

The text of the proposals as published in the *Federal Register* is as follows:

**Federal Security Agency
Food and Drug Administration
[21 CFR, Part 51]
[Docket No. FDC-54]**

Canned Corn; Definitions and Standards of Identity, Quality, and Fill of Container

Notice of Proposed Rule Making

Identity

§ 51.20 Canned corn, canned sweet corn, canned sugar corn; identity; label statement of optional ingredients. (a) Canned corn, canned sweet corn, canned sugar corn is the food consisting of one of the corn ingredients specified in paragraph (b) of this section, with water necessary for proper preparation and processing. It may be seasoned or garnished with one or more of the following optional ingredients:

- (1) Salt.
- (2) Sugar (sucrose).

(3) Pieces of sweet red peppers or sweet green peppers or hot red peppers or hot green peppers or a mixture of any two or more of these.

It is sealed in a container and so processed by heat as to prevent spoilage.

(b) The corn ingredients referred to in paragraph (a) of this section consists of succulent sweet corn of the white or yellow color groups, or mixtures of these and are as follows:

(1) Cut kernels from which the hulls have not been separated.

(2) Pieces of the inner portion of the corn kernel substantially free from hull.

(3) Ground kernels from which the hulls have not been separated.

(4) A mixture of the form described in subparagraph (1) of this paragraph with one or both of the forms described in subparagraphs (2) and (3) of this paragraph. When necessary to insure smoothness, starch may be added in a quantity not more than sufficient for that purpose.

(5) Cut and cooked kernels from which most of the moisture has been evaporated. In preparing each of the foregoing corn ingredients, the tip caps are removed.

(e) (1) The name of the food is: "Corn" or "Sweet Corn" or "Sugar Corn" with the name of the color

group used, "White," "Yellow," or "Golden," or with the names of the color groups used, "White and Yellow" or "White and Golden," when the white color group predominates, and "Yellow and White" or "Golden and White," when the yellow color group predominates, and with:

(i) The words "Whole Kernel" or "Whole Grain," when the corn ingredient specified in paragraph (b) (1) of this section is used. When the weight of the drained liquid in the container is not more than 20 percent of the net weight as determined by the method prescribed in paragraph (b) (1) of § 51.21 and a substantial proportion of the air in the container is removed before sealing, the words "Vacuum Pack" or "Vacuum Packed" also are part of the name.

(ii) The word "Fritter," when the corn ingredient specified in paragraph (b) (2) of this section is used.

(iii) The word "Ground," when the corn ingredient specified in paragraph (b) (3) of this section is used.

(iv) The word "Cream Style," when the corn ingredient specified in paragraph (b) (4) of this section is used.

(v) The word "Evaporated," when the corn ingredient specified in paragraph (b) (5) of this section is used.

(2) The parts of the name as specified in subparagraph (1) of this paragraph may be arranged in any order of precedence. The varietal name of the corn used may intervene between parts of the name of the food. For the purpose of arrangement of the name the words "Sweet" and "Corn" may be treated as separate parts of the name. When the varietal name immediately precedes or follows the name or intervenes between parts of the name of the food and it accurately designates the color of the corn ingredient, no other designation of the color group need be made.

(d) (1) When the optional seasoning or garnishing ingredient specified in paragraph (a) (3) of this section is used, the label shall bear the words "With _____ peppers," the blanks being filled in with the words "Red" or "Green" or both to show the color of peppers used, and "Sweet" or "Hot" or both to show the kind of peppers used as for example "With green sweet peppers" or "With hot red peppers."

(2) When the optional starch ingredient specified in paragraph (b) (4) of this section is used the label shall bear the words "Starch added to insure smoothness."

(e) Wherever the name of the food appears on the label so conspicuously

as to be easily seen under customary conditions of purchase, the words and statements prescribed by paragraph (d) of this section shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter, except that the varietal name of the corn used may so intervene.

§ 51.20 Canned field corn; identity; label statement of optional ingredients. (a) Canned field corn conforms to the definition and standard of identity, and is subject to the requirements for label statement of optional ingredients, prescribed for canned corn by § 51.20, except that the corn ingredient consists of succulent field corn or a mixture of succulent field corn and succulent sweet corn of which not less than 50 percent by weight of the corn ingredient is field corn.

(b) The name of the food conforms to the name specified in paragraph (c) of § 51.20, except that the words "Corn," "Sweet Corn," and "Sugar Corn" are replaced by the words "Field Corn," and the term "Golden Field Corn" is not used.

Quality

§ 51.21 Canned corn; canned sweet corn; canned sugar corn; quality; label statement of substandard quality. (a) The standard of quality for canned corn is as follows:

(1) When tested by the method prescribed in paragraph (b) of this section, canned corn in which the corn ingredient is whole-kernel corn (§ 51.20 (b) (1)) or evaporated corn (§ 51.20 (b) (5)):

(i) Contains not more than one brown or black discolored kernel or piece of kernel for each 2 ounces of drained weight;

(ii) Contains not more than 1 cubic centimeter of pieces of cob for each 14 ounces of net weight;

(iii) Contains not more than 1 square inch of husk for each 14 ounces of drained weight; and

(iv) Contains not more than 7 inches of silk for each 1 ounce of drained weight.

(2) When tested by the method prescribed in paragraph (c) of this section, canned corn in which the corn ingredient is fritter corn (§ 51.20 (b) (2)), ground corn (§ 51.20 (b) (3)), or cream-style corn (§ 51.20 (b) (4)):

(i) Contains not more than one brown or black discolored kernel or piece of kernel for each 2 ounces of net weight;

(ii) Contains not more than 1 cubic centimeter of pieces of cob for each 20 ounces of net weight;

(iii) Contains not more than 1 square inch of husk for each 20 ounces of net weight;

(iv) Contains not more than 5 inches of silk for each 1 ounce of net weight; and

(v) Has a consistency such that the average diameter of the approximately circular area over which the prescribed sample spreads does not exceed 12 inches, except that, in the case of cream-style corn the washed drained material of which contains more than 20 percent of alcohol-insoluble solids, the average diameter of the approximately circular area over which the prescribed sample spreads does not exceed 10 inches.

(3) (i) The weight of the alcohol-insoluble solids of whole-kernel corn (§ 51.20 (b) (1)) does not exceed 27 percent of the drained weight, when tested by the method prescribed in paragraph (b) of this section.

(ii) The weight of the alcohol-insoluble solids of the washed drained material of cream-style corn (§ 51.20 (b) (4)) does not exceed 27 percent of the weight of such material, when tested by the method prescribed in paragraph (c) of this section.

(b) The method referred to in paragraph (a) of this section for testing whole-kernel corn (§ 51.20 (b) (1)) and evaporated corn (§ 51.20 (b) (5)) is as follows:

(1) Determine the gross weight of the container. Open and distribute the contents of the container over the meshes of a circular sieve which has been previously weighed. The diameter of the sieve is 8 inches if the quantity of the contents of the container is less than 3 pounds, and 12 inches if such quantity is 3 pounds or more. The bottom of the sieve is woven-wire cloth which complies with the specifications for such cloth set forth under "2380 Micron (No. 8)" in Table I of "Standard Specifications for Sieves," published March 1, 1940, in L. C. 584 of the U. S. Department of Commerce, National Bureau of Standards. Without shifting the material on the sieve, so incline the sieve to facilitate drainage. Two minutes from the time drainage begins, weigh the sieve and the drained material. Record, in ounces, the weight so found, less the weight of the sieve, as the drained weight. Dry and weigh the empty container and subtract this weight from the gross weight to obtain the net weight. Calculate the percent of drained liquid in the net weight.

(2) Pour the drained material from the sieve into a flat tray and spread it in a layer of fairly uniform thickness. Count, but do not remove, the brown or black discolored kernels or pieces of kernel and calculate the number per 2 ounces of drained material. Remove pieces of silk more than $\frac{1}{2}$ -inch long, husk, cob, and any pieces of material other than corn. Measure the aggregate length of such silk and calculate the length of silk per 1 ounce of drained weight. Spread the husk flat, measure its aggregate area, and cal-

culate the area of husk per 14 ounces of drained weight. Place all pieces of cob under a measured amount of water in a cylinder which is so graduated that the volume can be measured to 0.1 cubic centimeter. Take the increase in volume as the aggregate volume of the cob and calculate the volume of cob per 14 ounces of drained weight.

(3) If the corn is whole kernel (§ 51.20 (b) (1)) comminute a representative 100-gram sample of the drained corn from which the silk, husk, cob, and other material which is not corn (i.e., peppers) have been removed. An equal amount of water is used to facilitate this operation. Weigh to nearest 0.01 gram a portion of the comminuted material equivalent to approximately 10 grams of the drained corn into a 600-cubic centimeter beaker. Add 300-cubic centimeters of 80-percent alcohol (by volume), stir, cover beaker, and bring to a boil. Simmer slowly for 30 minutes. Fit a Buchner funnel with a previously prepared filter paper of such size that its edges extend $\frac{1}{2}$ inch or more up the vertical sides of the funnel. The previous preparation of the filter paper consists of drying it in a flat-bottomed dish for 2 hours at 100° C., covering the dish with a tight-fitting cover, cooling it in a desiccator, and promptly weighing to the nearest 0.001 gram. After the filter paper is fitted to the funnel, apply suction and transfer the contents of the beaker to the funnel. Do not allow any of the material to run over the edge of the paper. Wash the material on the filter with 80-percent alcohol (by volume) until the washings are clear and colorless. Transfer the filter paper with the material retained thereon to the dish used in preparing the filter paper. Dry the material in a ventilated oven, without covering the dish, for 2 hours at 100° C. Place the cover on the dish, cool it in a desiccator, and promptly weigh to the nearest 0.001 gram. From this weight subtract the weight of the dish, cover, and paper as previously found. Calculate the remainder to percentage.

(c) The method referred to in paragraph (a) of this section for testing fritter corn (§ 51.20 (b) (2)), ground corn (§ 51.20 (b) (3)), and cream-style corn (§ 51.20 (b) (4)) is as follows:

(1) Allow the container to stand at least 24 hours at a temperature of 68° F. to 85° F. Determine the gross weight, open, transfer the contents into a pan, and mix thoroughly in such a manner as not to incorporate air bubbles. (If the net contents of a single container is less than 18 ounces, determine the gross weight, open, and mix the contents of the least number of containers necessary to obtain 18 ounces.) Fill level-full a hollow truncated cone so placed on a polished horizontal plate as to prevent leak-

age. The cone has an inside bottom diameter of 3 inches, inside top diameter of 2 inches, and height of $4\frac{1}{2}$ inches. As soon as the cone is filled, lift it vertically. Determine the average of the longest and shortest diameters of the approximately circular area on the plate covered by the sample 30 seconds after lifting the cone. Dry and weigh each empty container and subtract the weight so found from the gross weight to obtain the net weight.

(2) Transfer the material from the plate, cone, and pan onto the 8-mesh sieve specified in paragraph (b) (1) of this section. Set the sieve in a pan. Add enough water to bring the level within $\frac{1}{8}$ inch to $\frac{1}{4}$ inch of the top of the sieve. Gently wash the material on the sieve by combined up-and-down and circular motion for 30 seconds. Pour washings from pan, reserving them, as well as the subsequent washings, for further tests. Repeat washing with a second portion of water. Remove sieve from pan, incline to facilitate drainage and drain for 2 minutes.

(3) Pour both washings through a 20-mesh sieve and discard wash water. From the material remaining on both the 8-mesh sieve and the 20-mesh sieve, count but do not remove, the brown or black discolored kernels or pieces of kernel and calculate the number per 2 ounces of net weight. Remove pieces of silk more than $\frac{1}{2}$ -inch long, husk, cob and other material which is not corn (i.e., peppers). Measure aggregate length of such silk and calculate the length per ounce of net weight. Spread the husk flat and measure its aggregate area and calculate the area per 20 ounces of net weight. Place all pieces of cob under a measured amount of water in a cylinder which is so graduated that the volume may be measured to 0.1 cubic centimeters. The increase in volume is the volume of the cob. Calculate the volume of cob per 20 ounces of net weight. If the corn is cream-style corn (§ 51.20 (b) (4)), take a representative 100-gram sample of the material remaining on the 8-mesh sieve (if such material weighs less than 100 grams take all of it) and determine the alcohol-insoluble solids as prescribed in paragraph (b) (3) of this section for whole-kernel corn.

(d) If the quality of canned corn falls below the standard prescribed in paragraph (a) of this section, the label shall bear the general statement of substandard quality specified in § 10.2 (a) of this chapter (21 CFR 10.2 (a)), in the manner and form therein specified; however, if the quality of the canned corn falls below standard with respect to only one of the factors of quality specified by subdivisions (i) to (iv) of paragraph (a) (1) of this section, or by subdivisions (i) to (v) of paragraph (a) (2) of

this section, there may be substituted for the second line of such general statement of substandard quality, "Good Food—Not High Grade," a new line as specified after the corresponding subdivision designation of paragraph (a) of this section which the canned corn fails to meet:

- (1) (i) or (2) (i) "Excessive discolored kernels."
- (1) (ii) or (2) (ii) "Excessive cob."
- (1) (iii) or (2) (iii) "Excessive husk."
- (1) (iv) or (2) (iv) "Excessive silk."
- (2) (v) "Excessively liquid."

Fill of Container

§ 51.22 Canned fritter corn, canned ground corn, canned cream-style corn; fill of container; label statement of substandard fill. (a) The standard of fill of container for canned fritter corn (§ 51.20 (b) (2)), canned ground corn (§ 51.20 (b) (3)), and canned cream-style corn (§ 51.20 (b) (4)) is a fill of not less than 90 percent of the total capacity of the container, as determined by the general method for fill of containers prescribed in § 10.1 (b) of this chapter.

(b) If canned fritter corn, canned ground corn, or canned cream-style corn falls below the standard of fill of container prescribed in paragraph (a) of this section, the label shall bear the general statement of substandard fill specified in § 10.2 (b) of this chapter, in the manner and form therein specified.

§ 51.32 Canned fritter field corn, canned ground field corn, canned cream-style field corn; fill of container; label statement of substandard fill. Each of the foods canned fritter field corn, canned ground field corn, and canned cream-style field corn conforms to the standard of fill of container and label statement of substandard fill prescribed for canned fritter corn, canned ground corn, and canned cream-style corn by § 51.22 (a) and (b).

Any interested person whose appearance was filed at the hearing may, within twenty (20) days from the date of publication of this tentative order in the *FEDERAL REGISTER*, file with the Hearing Clerk, Federal Security Agency, Room 5327, Federal Security Building, 330 Independence Avenue, S. W., Washington, D. C., written exceptions thereto. Exceptions shall point out with particularity the alleged errors in this tentative order and shall contain specific references to the pages of the transcript of the testimony or to the exhibits on which such exceptions may be accompanied by a memorandum or brief in support thereof. Exceptions and accompanying memoranda or briefs shall be submitted in quintuplicate.

Grades for Canned Apple Juice

Notice was given in the *Federal Register* of March 31 that the Production and Marketing Administration is considering the revision of U. S. standards for grades of canned apple juice. The proposed revision is published in the *Federal Register* of that date.

PMA Grades for Spinach

U. S. standards for grades of canned spinach, as revised and issued by the Production and Marketing Administration, USDA, were published in the *Federal Register* of Tuesday, April 11. The revised standards (which are the third issue) will become effective 30 days after the date of publication. Copies of the revised grades are available from PMA.

STATISTICS

Cabbage for Kraut

The acreage of cabbage that kraut packers intend to contract for 1950, including the packers' own plantings, is 12 percent more than the acreage planted under contract in 1949 and 18 percent more than the 10-year average, according to the Bureau of Agricultural Economics. Should these early season intentions be carried out, the acreage planted under contract for the 1950 season would be 11,500 acres, compared with 10,250 acres in 1949 and 9,740 acres for the 1939-48 period.

At this time, information is not available regarding the tonnage kraut packers intend to purchase on the open market in 1950. In 1949 the open market acreage represented about 45 percent of the total planted acreage.

The following table shows the acreage that kraut packers intend to contract and plant for this season with comparable data for earlier periods. Since these early season plans may be modified before plantings are actually made, this report is not an estimate of the acreage finally planted for 1950.

	10-yr. av. 1939-48 (acres)	1949 (acres)	1950 (acres)
Contracted			
Planted	9,740	10,250	11,500
Open market			
Planted and harvested	9,630	8,420	
Total planted	19,370	18,670	11,500

Sweet Corn for Processing

Reports from sweet corn processors of their intentions to plant indicate a decrease of 22 percent from last year in the planted acreage of sweet corn for processing in 1950, according to the Bureau of Agricultural Economics.

If these early season acreage prospects materialize the 1950 plantings of sweet corn for canning, freezing and other processing will total 375,750 acres. This compares with 481,440 acres planted in 1949 and a 1939-48 average planting of 475,540 acres.

In the Western States, where there has been a rapid expansion in sweet corn acreage in the last 10 years, this year's prospective planting is 20 percent below the 1949 average.

The biggest reduction from last year's planted acreage is indicated for the New England and the Middle Atlantic States where this year's indicated plantings are 24 percent less than last year's acreage. For Delaware, Maryland and Virginia combined, the indicated 1950 acreage is 20 percent below that planted in 1949.

State	10-yr. av. 1939-48 (acres)	1949 * Planted (acres)	1950 Indicated (acres)
Maine	11,650	11,500	9,200
New Hampshire	440	440	350
Vermont	1,080	1,000	800
New York	25,540	34,000	24,500
Pennsylvania	13,460	14,000	11,200
Ohio	24,240	18,100	12,700
Indiana	46,110	32,300	23,300
Illinois	66,740	69,500	52,200
Michigan	4,040	3,300	1,600
Wisconsin	78,150	106,000	73,500
Minnesota	79,580	73,100	67,100
Iowa	43,870	26,500	22,800
Nebraska	3,270	3,100	2,300
Delaware	3,490	3,700	3,800
Maryland	39,650	30,000	30,300
Virginia	750	700	500
Idaho	5,720	7,850	6,700
Utah	2,280	6,700	5,100
Washington	9,080	10,700	9,100
Oregon	5,830	12,400	9,300
Other States ¹	9,620	10,550	9,400
U. S. Total	475,540	481,440	375,750

* Revised. ¹ Ark., Colo., Mont., N. J., Okla., S. Dak., Tenn., Texas, and Wyo.

Snap Beans for Processing

Intentions to plant reports received late in March from snap bean processors point to a planted acreage about the same as in 1949, according to the Bureau of Agricultural Economics. If these early season acreage prospects materialize, the 1950 plantings for canning, freezing and other processing

will total 115,210 acres. This compares with 115,580 acres planted in 1949 and a 1939-48 average planting of 117,440. The acreages for 1950 are interpretations of reports from processors and are based on past relationships between such reports and acreages actually planted.

The harvest of 109,500 acres, with a yield in line with the 10-year average of 1.69 tons, would result in a production of about 185,000 tons. The 1949 production is estimated at 237,000 tons, while the 1939-48 average production is 185,930 tons.

PERSONNEL

Hooks Joins Florida Canner

Homer E. Hooks will become vice president of the Lakeland Highlands Canning Co., Inc., Highlands City, Florida, August 1. His resignation as secretary-manager of the Canners League of Florida becomes effective July 31.

Mr. Hooks has held his post with the League since it was organized in December 1947. No successor has been named as yet, but several prospects are being considered, it is reported by J. Logan Bloodworth, president of the League.

Howard Coonley with NSRB

Howard Coonley, New York industrialist who directed much of the government's conservation program during World War II, has joined the staff of the National Security Resources Board as a consultant. He will assist in the study of problems of conservation, substitution and standardization as they relate to mobilization planning. From 1942 to 1944 Mr. Coonley was director of the conservation division of the War Production Board.

National Meat Canners Assn.

Officers of the National Meat Canners Association elected at the association's annual meeting are:

President—C. L. Nelson, Libby, McNeill & Libby, Chicago; vice president—G. W. Munro, Armour and Company, Chicago; secretary—J. H. Moninger, Chicago (reelected); and treasurer—W. J. Foell, Foell Packing Company, Chicago (reelected).

Final Call for Directory Copy

Manuscript copy of the text of the 1950 *Canners Directory* was delivered to the printer this week. A few member-firms have not returned the information requested on the forms and in such cases it will be necessary to repeat the information carried in the 1949 *Directory*, unless the new information is in the hands of the Association by April 24. On that date the new information can be inserted on galley proofs, but at no later time will this be possible.

Dedication of New Building

(Concluded from page 147)

Invitations also were mailed out on April 15 to each contributor to the Buildings Fund from the allied industries, to the heads of certain other trade associations in the food industry whose activities are frequently cooperative with those of the N.C.A., and to press and radio representatives who will want to cover the news of the dedication of the new building and facilities.

The schedule of Board week and Dedication events follows:

Monday, June 5-Wednesday, June 7—Committee meetings (schedule to be announced)

Tuesday, June 6—Administrative Council

Wednesday, June 7—Board of Directors, Shoreham Hotel

9:30 a.m.—Morning session

12:30 p.m.—Luncheon, Shoreham Hotel

2:00 p.m.—Afternoon session

5:00 p.m.—Cocktail party, Secretary Campbell's residence

Thursday, June 8—Dedication Ceremonies at new building, 1133 20th Street, N. W.

All day—Building open for inspection by visitors

10:00 a.m.—Service at which keys are handed over to N.C.A. President by Building Committee Chairman

11:00 a.m.—Unveiling of portrait of Frank E. Gorrell, presented by Association of Canners State and Regional Secretaries

12:30 p.m.—Luncheon at Mayflower Hotel (speakers to be announced)

MEETINGS

Canners League Meetings

The Canners League of California announces that the 1951 annual Fruit and Vegetable Sample Cutting will be held at the Hotel Fairmont, San Francisco, on January 11 and 12, 1951. The League announced also that its 1951 annual meeting will be held at the Hotel Biltmore, Santa Barbara, on March 19 and 20, 1951.

Packaging Show in Chicago

The 19th Annual Packaging Exposition and Conference on Packaging, Packing and Shipping will be held under sponsorship of the American Management Association on the Navy Pier, Chicago, April 24 to 27.

More than 240 exhibitors will show new packaging machinery, materials, equipment, design and services. Packaging authorities will discuss the latest developments for improving packaging, packing and shipping practices at five sessions. More than 15,000 representatives of package producers and users are expected to attend.

Forthcoming Meetings

April 18—Monterey Fish Processors Association, Annual Meeting, Monterey, Calif.

April 20—Indiana Canners Association, Spring Meeting, Claypool Hotel, Indianapolis

April 24-27—American Management Association, 10th National Packaging Conference and Exposition, Navy Pier, Chicago

May 4—Ozark Canners Association, Spring Meeting, Colonial Hotel, Springfield, Mo.

May 14-18—Super Market Institute, 18th Annual Convention, Chicago

May 21-25—Institute of Food Technologists, Decennial Conference, Edgewater Beach Hotel, Chicago

June 4-5—Michigan Canners Association, Spring Meeting, Park Place Hotel, Traverse City, Mich.

June 7—Spring Meeting, N.C.A. Board of Directors, Shoreham Hotel, Washington, D. C.

June 8—Dedication Ceremonies, New Headquarters of N.C.A., 1133 20th St., N. W., Washington, D. C.

October 19-21—Florida Canners Association, 19th Annual Meeting, Palm Beach Biltmore Hotel, Palm Beach

November 13-14—Wisconsin Canners Association, 46th Annual Convention, Schroeder Hotel, Milwaukee

November 13-15—Grocery Manufacturers of America, Inc., Annual Meeting, Waldorf-Astoria Hotel, New York City

November 16-17—Indiana Canners Association, Annual Convention, Claypool Hotel, Indianapolis

November 20-21—Michigan Canners Association, Fall Meeting, Pantlind Hotel, Grand Rapids

November 20-21—Pennsylvania Canners Association, 26th Annual Meeting, Penn Harris Hotel, Harrisburg

DEATH

Thomas M. Rector

Thomas Marion Rector, 56, vice president in charge of research and development of General Foods Corp., New York City, and selected as the 1950 Nicholas Appert medalist, died from a heart attack March 31, at Battle Creek, Mich. He was author of many articles on food preservation and processing. Mr. Rector had been vice president of General Foods since 1943, prior to which time he had served that firm successively since 1927 as a chemical engineer, director of engineering research, and manager of their central laboratories.

Mr. Rector was a member of the scientific advisory committee of the Nutrition Foundation, the American Chemical Society, the Institute of Food Technologists, the Franklin Institute, and was vice president of Associates, Food and Container Institute. He held some 30 United States and foreign patents covering the mechanical, physical and chemical processes of food preservation.

TECHNOLOGY

Food Processors Conference Scheduled at Berkeley

Waste utilization and disposal, raw product deterioration, and use of liquid sugar are subjects that will be covered in a Food Processors Conference, April 28 and 29, conducted by the Division of Food Technology of the University of California in the Forestry Building at Berkeley. The meetings will be held in round-table style, with moderators and experts chosen from the food industry and the university faculty. The program follows:

Friday, April 28, 10 a.m.—Topic: "Waste Utilization and Disposal"; Moderator: Alan Richardson, California Packing Corporation; Panel Members: W. J. O'Connell, W. D. Maclay and W. D. Ramage, Western Regional Laboratory, and Dr. R. H. Vaughn, University of California.

Friday, April 28, 2 p.m.—Topic: "Deterioration of Raw Products for Canning and Freezing"; Moderator: Harry Pancoast, American Home Foods, Inc.; Panel Members: Dr. L. L. Morris and Dr. Frank Allen, Univer-

sity of California at Davis; other specialists from the food industry.

Saturday, April 29, 10 a.m.—Topic: "The Use of Liquid Sugar"; Moderator: Edw. Mitchell, Richmond-Chase Company, assisted by Ray Junk, California & Hawaiian Sugar Co., Dick Heyl, A. E. Staley Manufacturing Co., Edw. Winslow, Spreckels Sugar Co., E. E. Jacobs of Lyons-Magnus, Inc., and E. R. Nett of Nett Instrument Co.

Food Courses at M.I.T.

Massachusetts Institute of Technology announces it will offer a special program in food technology, June 12 to 30. Various phases of food handling, processing and storage will be covered, including juice concentration, and food chemistry and nutrition by the use of "tracer" elements.

Enrollment is limited and preference is given to those having a background of technical or executive experience in food industries, faculty members of other schools, government workers in food or nutrition, and advanced chemistry or engineering students.

Tuition is \$100. Details and application blanks may be obtained from Professor Walter H. Gale, Room 3-107, Massachusetts Institute of Technology, Cambridge 39, Mass.

PUBLICATION

Canadian Cannery Bulletin

Small Canneries is the title of an 84-page bulletin issued by the Fruit and Vegetable Products Laboratory of the Dominion Experimental Station at Summerland, B. C. The publication discusses factory sites of small Canadian canneries, water supply, building plans and construction, lighting, and steam boiler practices. It discusses the canning process as followed in Canada and gives cooks and exhausts for various canned products. Illustrations and charts depict cannery construction and equipment used. The bulletin contains sections on warehousing, sanitation, record keeping, marketing and regulatory acts.

PRICE SUPPORTS

Dry Bean Price Supports

Schedules of prices at which the U. S. Department of Agriculture plans to support 1950-crop dry edible beans were announced April 11. Details may be obtained from the Production and Marketing Administration, USDA, Washington 25, D. C.

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**CANNED FRUITS AND VEGETABLES FROM 1950 PACK FOR
ARMED FORCES REQUIREMENTS LISTED**

Tentative estimated requirements for canned fruits and vegetables which will be procured by the Army Quartermaster Corps from the 1950 pack to meet the needs of the Army, Navy, Air Force, and Marine Corps were announced by the Department of Defense in an April 17 release as follows:

	<u>Pounds</u>		<u>Pounds</u>
Apples	5,775,000	Asparagus	2,523,000
Applesauce	5,649,000	Lima beans	93,000
Apricots	1,864,000	String beans	7,774,000
Blackberries	317,000	Beets	5,420,000
Blueberries	382,000	Carrots	1,115,000
Cherries (red, sour, pitted)	1,818,000	Corn	9,597,000
Figs	4,719,000	Peas	4,205,000
Fruit cocktail	2,807,000	Potatoes, sweet	3,624,000
Peaches	10,447,000	Pumpkin	2,404,000
Pears	2,156,000	Spinach	371,000
Pineapple, all types	3,676,000	Tomatoes	8,495,000
Plums	2,144,000	Tomato catsup	7,576,000
		Tomato juice	12,855,000
		Tomato paste	774,000
		Tomato puree	934,000

The release further states that "invitations for bids on these items will be mailed from the Chicago Quartermaster Purchasing Office, 1819 West Pershing Road, Chicago 9, Illinois, or from the Oakland Quartermaster Purchasing Office, Oakland Army Base, Oakland, California, depending on the item. Companies which are not presently on the list may make application to both the Chicago and Oakland Purchasing Offices to have their names placed on the list of those to receive Invitations to Bid on any of the items listed.

"Quartermaster Corps procurement officials called attention to the fact that all quantities given above are tentative, subject to modification and revision, and do not constitute a commitment to buy."

